**2018 Food Preservation and Baking Contest**

**Entry Form**

Name of Exhibitor:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ State:\_\_\_\_\_\_\_\_Zip:\_\_\_\_\_\_\_\_\_\_\_

Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

School (if applicable):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Division: \_\_\_\_\_ Youth (6‐12) \_\_\_\_\_ Teen (13‐18) \_\_\_\_\_ Adult (19‐64) \_\_\_\_\_ Senior (65+)

**Check all classes you wish to enter:**

**Canning/Food Preservation:**

|  |  |
| --- | --- |
| \_\_\_ Jam   | \_\_\_ Pickles \_\_\_ Tomatoes \_\_\_ Jelly  |
| \_\_\_ Salsa    | \_\_\_ Vegetables \_\_\_ Fruit Butter \_\_\_ Relishes  |
| \_\_\_ Fruits **Baking:**   |  \_\_\_ Other  |  |
|  \_\_\_ Bread (yeast)   |  \_\_\_ Bread (quick ‐ sweet)  |  \_\_\_ Bread (quick – savory)  |
|  \_\_\_ Brownies   |  \_\_\_ Cakes  |  \_\_\_ Cobblers  |
|  \_\_\_ Cookies   |  \_\_\_ Cupcakes  |  \_\_\_ Gluten Free  |
|  \_\_\_ Pies  |  \_\_\_ Other  |  |

I agree to abide by all rules and regulations of the Cumming Fairgrounds:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature Date

**Sample Baking Recipe:**

My World Famous Chocolate Chip Cookies

2 1/4 cups all‐purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup unsalted butter (I made it from Mayfield Dairy heavy cream)

3/4 cup granulated sugar

3/4 cup packed brown sugar

1. teaspoon vanilla extract
2. large eggs (purchased from Farmer Brown at Cumming Farmer’s Market)

2 cups Semi‐Sweet Chocolate Chips

Preheat oven to 375° F.

Mix flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Spoon tablespoon of dough into mounds onto ungreased baking sheets.

Bake 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

**Sample Canning/Food Preservation Recipe:**  **Blueberry‐Spice Jam with powdered pectin**

* 2‐1/2 pints ripe blueberries (grown on my family farm – Worley World Farm, Cumming, GA)
* 1 tbsp lemon juice
* 1/2 tsp ground nutmeg or cinnamon
* 5‐1/2 cups sugar
* 3/4 cup water
* 1 box (1‐3/4 oz) powdered pectin

**Yield:** About 5 half‐pints

Please read Using Boiling Water Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.

**Procedure:** Wash and thoroughly crush blueberries, one layer at a time, in a saucepan. Add lemon juice, spice, and water. Stir in the pectin and bring mixture to a full, rolling boil over high heat, stirring frequently. Add the sugar and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars, leaving 1/4‐inch headspace. For more information on how to sterilize jars see "Sterilization of Empty Jars".

